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County of San Bernardino • Department of Public Health
ENVIRONMENTAL HEALTH SERVICES
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
OFFICIAL CAL CODE INSPECTION REPORT

ONTARIO
(909) 458-9673

SAN BERNARDINO
(909) 884-4056

VICTORVILLE
(760) 243-3773

FACILITY NAME			DATE		SIGNATURE	
LOCATION					REINSPECTION DATE	PERMIT EXPIRATION
OWNER/PERMITTEE		CONTACT		TITLE	PHONE	
MAILING ADDRESS			<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT		REHS	
FA #	PR #	SR#	CO#	PE	PROGRAM IDENTIFIER	
TIME IN	TIME OUT	FAX	EMAIL	SERVICE	RESULT	ACTION

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities, which must be corrected. The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked. ()

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$90.00/hour. ()

See reverse side for the code sections and general requirements that correspond to each violation listed below.

SCORE

In = In compliance
COS = Corrected on-site

N/O = Not Observed
MAJ = Major violation

N/A = Not applicable
OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT	
In	N/O	1. Demonstration of knowledge; food safety certification		2	
Food Safety Cert Name:					
Exp. Date					
EMPLOYEE HEALTH & HYGIENIC PRACTICES		COS	MAJ	OUT	
In		2. Communicable diseases reporting, restrictions & exclusions		4	
In	N/O	3. No discharge from eye, nose, and mouth		2	
In	N/A	4. Proper eating, tasting, smoking/tobacco use		2	
PREVENTING CONTAMINATION BY HANDS		COS	MAJ	OUT	
In		5. Hands washed and properly washed; gloves used properly		4	
In		6. Adequate hand washing facilities supplied & accessible		2	
TIME AND TEMPERATURE RELATIONSHIPS		COS	MAJ	OUT	
In	N/O	7. Proper hot and cold holding temperatures			
Cold Temp _____ Hot Temp _____			4	2	
In	N/O	8. Time as a public health control; procedures & records		4	2
In	N/O	9. Proper cooling methods		4	
In	N/O	10. Proper cooking time & temperatures		4	
In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION		COS	MAJ	OUT	
In	N/O	12. Returned and reservice of food			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	14. Food contact surfaces: clean and sanitized		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other		Sanitizer Concentration (ppm):			

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT	
In		15. Food obtained from approved source		4	
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES		COS	MAJ	OUT	
In	N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY		COS	MAJ	OUT	
In	N/O	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS		COS	MAJ	OUT	
In	N/A	20. Licensed health care facilities/ public and private schools; prohibited foods not offered		4	
WATER/ HOT WATER		COS	MAJ	OUT	
In		21. Hot and cold water available		4	2
Temp _____					
LIQUID WASTE DISPOSAL		COS	MAJ	OUT	
In		22. Sewage and wastewater properly disposed		4	2
VERMIN		COS	MAJ	OUT	
In		23. No rodents, insects, birds, or animals		4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	OUT
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	OUT
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	1
FOOD STORAGE/ DISPLAY/ SERVICE	OUT
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/ UTENSILS/ LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used; test strips	1
35. Equipment/ Utensils approved; installed; clean; good repair, capacity	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	OUT
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises: personal/ cleaning items; vermin-proofing	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls and ceilings: built, maintained, and clean	1
46. No unapproved private homes/ living or sleeping quarters	1
SIGNS REQUIREMENTS	OUT
47. Signs posted; last inspection report available	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	OUT
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	